

MEAT, FISH, AND POULTRY No.L 128 00
SALMON CAKES

Yield 100

Portion 2 Cakes

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
212 cal	7 g	21 g	11 g	78 mg	319 mg	240 mg

Ingredient

Weight

Measure

Issue

SALMON,CANNED,PINK	19 lbs	2 gal 3-2/3 qts	
POTATO,WHITE,INSTANT,GRANULES	6-3/4 oz	1 qts	
MILK,NONFAT,DRY	1-3/4 oz	3/4 cup	
SALT	1-1/4 oz	2 tbsp	
BUTTER	8 oz	1 cup	
EGGS,WHOLE,FROZEN	2 lbs	3-3/4 cup	
ONIONS,FRESH,CHOPPED	1-3/8 lbs	3-7/8 cup	1-1/2 lbs
PEPPER,BLACK,GROUND	1/3 oz	1 tbsp	
PARSLEY,DEHYDRATED,FLAKED	1/8 oz	1/4 cup 1/3 tbsp	
PAPRIKA,GROUND	1/4 oz	1 tbsp	
MARGARINE,MELTED	12 oz	1-1/2 cup	
BREADCRUMBS,DRY,GROUND,FINE	1-7/8 lbs	2 qts	
COOKING SPRAY,NONSTICK	1 oz	2 tbsp	

Method

- 1 Drain salmon; reserve liquid for use in Step 3. Remove and discard skin and bones from salmon. Flake salmon; cover.
- 2 Combine potatoes, milk, and salt; cover.
- 3 Blend salmon liquid and butter or margarine. Mix well. Take liquid mixture and rapidly add water to equal 2-1/2 qts per 100 portions to potato mixture. Whip until smooth.
- 4 Combine salmon, potato mixture, eggs, onions, pepper and parsley flakes. Mix thoroughly. Scoop and shape salmon into 3 inch diameter cakes by 1-1/2 inch thick, weighing about 2-1/2 ounces each.
- 5 Combine crumbs, paprika and margarine or butter; cover.
- 6 Lightly spray each sheet pan with non-stick cooking spray. Lightly coat each cake with crumb mixture. Brush off excess crumbs to ensure a thin coating. Place 34 cakes on each lightly sprayed sheet pan; cover.
- 7 Using a convection oven, bake 16-18 minutes or until lightly browned on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Serve immediately or hold for service at 140 F. or higher.

Notes

- 1 In Step 7, cakes may be cooked on a preheated 350 F. griddle. Lightly spray griddle with cooking spray. Grill salmon cakes 9 minutes; turn; grill second side 6 minutes. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.